99. FOODS AND BEVERAGES

29

, ALCOHOL,
Beer,

Banana Beer

Wash. D.C.
THE EVENING STAR,

27

SATURDAY, JULY 14, 1894

"There is a mighty good lot of beer in that go-cart," said Charles H. Levy of New Orleans in front of the Ebbitt this morning as an itinerant Italian fruit vender pushed a wagon load of nearly rotting bananas down F street. "Banana beer is not very well known in this country, that I am aware of, but in the West Indies, where it is also a comparatively new beverage, a good deal of it is now being made. The use of banana juice for exhilarating and intoxicating purposes was probably introduced on this continent by sailors who had become acquainted with it in Africa. In that country it is generally known and esteemed, especially by the natives of Uganda. To make banana beer the fruit must be allowed to become as ripe as it can possibly get, even to the point of decay. The bananas are then mixed with finely cut grass or some similar vegetation to prevent the mass from becoming too pulpy, and is put in a trough with a small quantity of water and mashed up. The juice that runs off is collected and set aside in a cool place for a couple of hours. It is then fit to drink.

"It is very pleasant to the taste and not at all harmful, but if it is left to ferment for three or four days it becomes very intoxicating, and is not unlike the Mexican pulque in its effects. If the liquid in its latter state is placed in bottles and securely corked it becomes, after six or seven months, a very creditable imitation of a sparkling wine, but the head it gives you after copious indulgence in it is to be compared to the head achieved from a dalliance with champagne only as a pumpkin is to be compared with a hickory nut. A friend of mine, who is in the fruit business down in New Orleans, told me all about this banana wine, and I believe he introduced some of it at the Crescent Club with rather disastrous results to certain staid members of that well-known organization."

No. 148,523. Beverage. *Breuvage.*

Andrew Jelarion Chyzniak, Winnipeg, Manitoba, Canada,
10th June, 1913; 6 years. Filed 17th March, 1913. Re-
ceipt No. 221,926.

Claim.—1. The process of producing a beverage which
consists in placing a quantity of wheat grain in a vessel,
adding water to cover the grain and then leaving the ves-
sel with contents in a warm room for a period of approxi-
mately twenty-four hours, withdrawing the water from
the vessel and enclosing the vessel permitting the grain
to germinate, placing the germinating wheat for a period
in a hermatically sealed oven heated to a temperature of
approximately sixty-five degrees centigrade, adding honey
and water in equal proportion to the material and then
heating the resultant mixture in an oven retained at a
temperature of approximately ninety degrees centigrade
for a period of approximately twelve hours, cooling the
resultant mass until it is lukewarm and adding hops and
yeast to bring about fermentation, straining any liquid
from the mass after fermentation, adding honey and water
in equal proportion of the liquid strained from the mass,
adding yeast to the resultant mixture to establish a second
fermentation and finally bottling and sealing the product
in bottles, as and for the purpose specified.

2. The process of producing a beverage which consists in
placing, say fifty pounds of wheat grain in a vessel, adding
warm water to the vessel to completely cover the wheat
grain and leaving the vessel with contents in a warm room
for approximately twenty-four hours, withdrawing the
water from the vessel and covering the grain over and
allowing the same to germinate, heating the germinated
grain in a hermatically sealed oven for a period of ap-
proximately twenty-four hours at a temperature of ap-
proximately sixty-five degrees centigrade, drying the grain
after such treatment, adding approximately twenty-five
pounds each of pure honey and water to the dried grain,
heating the resultant mixture in an oven for approxi-
mately twelve hours, the oven being retained at a temper-
ature of approximately ninety degress centigrade, cooling
the resultant mass until luke warm and adding yeast and
hops to establish fermentation, draining any liquid from
the mass so prepared and subsequently adding approxi-
mately twenty-five pounds each of pure honey and water,
adding further yeast to establish a second fermentation
and then leaving the mixture for a period of several hours
and finally bottling and hermatically sealing the resulting
product, as and for the purpose specified.

Nov. 1913

No. 152,121. Carbon Dioxid. *Dioxyde de carbone.*

Ernest Gilg, assignor, Staglitz, and Elise Gilg, Maria L. H. Gilg, Kurt K. G. O. Gilg, A. M. Gilg and Gertrud L. F. B. Gilg, all of Gross-Lichterfelde, Germany, heirs at law of Karl Gilg, deceased, patent dated 25th November, 1913; 6 years. Filed 7th August, 1912. Receipt No. 213,102.

Claim.—The process for manufacturing beverages containing but little alcohol, which consists in mixing solutions containing sugar with blossoms having nectaries, introducing air, allowing the yeast present in the said nectaries to grow, interrupting the access of air and allowing the mixture to ferment under pressure.

Nourriture.

Div. 63.

PHOTOGRAPHS
MAY 2 - 1936
FOR EXAMINER